

MALATINSZKY NOBLESSE CABERNET FRANC 2016

Tasting Notes and Technical Information

After working for years as a sommelier in Budapest and France, Csaba Malatinszky founded his small winery in Hungary's southernmost wine region, Villány, in 1997. The winery has been certified organic since 2009.

Malatinszky was a major player in the reintroduction of Cabernet Franc to the Villány wine region in the 1990s, after the fall of communism. The region is now world-famous for its Cabernet Francs, and Malatinszky's "Noblesse" estate selection from 2016 is a great example of the variety. Violets and plum jam dominate on the nose, with red strawberries and raspberries, white pepper and rosewater on the palate. Tannic and rich. Made from free run juice only.



Vintage: 2016

Harvest: The harvest took place during the middle of September. Grapes were picked by hand.

Varietals: 100% Cabernet Franc.

Soil and estate: The grapes come from the Kövesföld slope of the Máriagyűd vineyard in Villány. The name "Kövesföld" translates to "chalky hill." The soil is chalk, covered with brown forest soil rich in loess and clay. The slopes are southern facing. The vines were planted in 2003.

Fermentation and winemaking: The Cabernet Franc is made exclusively from free run juice. The grapes were destemmed and underwent a cold soak for 7 days. Fermentation occurred spontaneously with native yeasts under controlled temperatures in partially new and partially used 500 L Hungarian oak barrels. The free run was then put directly into barrels for aging. The wine was aged in new and used 500 L Hungarian oak barrels for 15 months before bottling. Unfiltered and unfinned.

Other details: Certified organic farming, no pesticides or herbicides. Vines per hectare 6200, yields per hectare 20-22.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 7/37
- b. PH: 3.47
- c. Acid (g/L): 5.2
- d. C6 sugars (g/L): 1.1
- e. Alcohol percentage: 14.3%